

QUINTA DA
LAPA
EST. 1733

QUINTA DA LAPA
White Wine • Alvarinho • 2021

TECHNICAL DETAILS



REGION	Tejo
SOIL	Clay-Limestone
GRAPE VARIETALS	Alvarinho 100%
VINIFICATION	Fermentation in stainless steel vats with temperature control.
TASTING NOTES	Fresh, fruity aromas with hints of green citrus and tropical fruit. Nice volume in the mouth, a pleasant and persistent finish on a mineral undertone.
FOOD PAIRINGS	A good pairing for traditional Portuguese grilled sardines, it also finds harmony with seafood.
RECOMMENDED TEMPERATURE	10°-12°C
KEEPING TIME	This wine will reach its full expression within the next 4 years.
ALCOHOL	12,5 % Vol.
TOTAL ACIDITY	67,95 g/l
pH	3,21
RESIDUAL SUGAR	3,65 gl
LOT	289
BOTTLING DETAILS	Bottled in an “Bordalesa“ brown bottle, with a natural cork stopper, gold PVC capsule, seal of guarantee of origin from the Tejo region within the back label.
PACKAGING AND SHIPMENT	0,75 L bottles - EAN UNI UPC 5608149356214 boxes (6 bottles.) - EAN UNI UPC 15608149356211 w.8,47 kg; 100-120 boxes / pallets (w. 847-1016,4 kg)
AWARDS	16 Points and Best Buy - Vinhos Grandes Escolhas Magazine 87 Points Wine Enthusiast 2020 Gold Medal - Sélections Mondiales des Vins Canada 2021
ENOLOGY	Jaime Quendera e Jorge Ventura